Culinary Arts Program

Better Food, Advanced Train

Culinary Program

What is the Return on Investment in the Army Culinary Arts Program?

AR 30-22

1. Improve the overall quality of food and training.

2. Provide recognition for excellence in culinary arts.

3. Provide incentive for competitive food service programs within MACOMs.

THE GOLD MEDAL STANDARD

- **Well-planned, simple, cost-effective, and correctly portioned menus.**
- **Presented beautifully, seasoned to perfection.**
- **Correct textural features**
- **Cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top.**
- **But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.**

Improving Performance

1. Practice to current standard

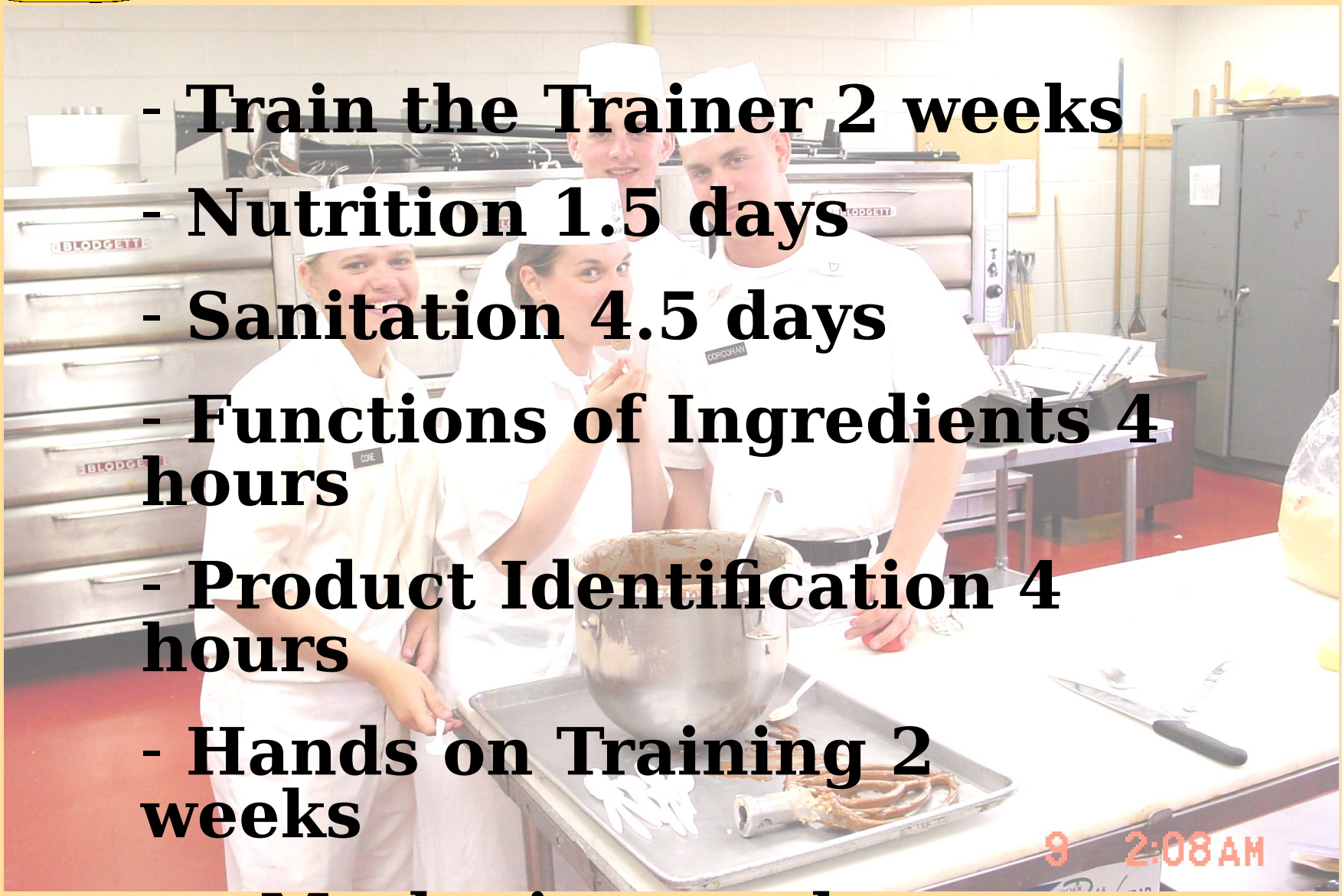
2. Learn from feedback

3. Rehearse to new Standards

AIT

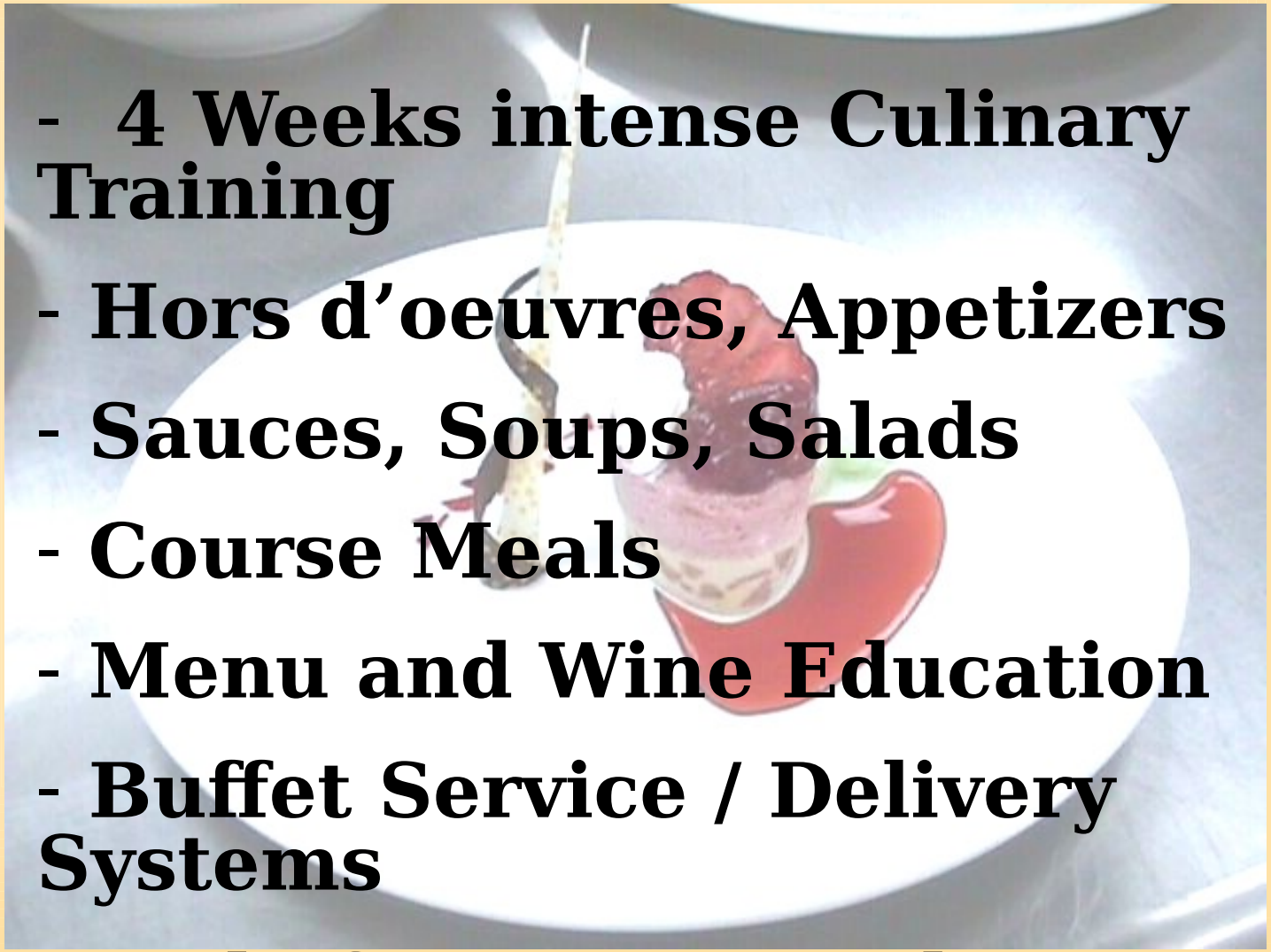
- 4 Weeks of Training
  - Basic Cooking 1 week
  - Basic Baking 1 week
  - Small Garrison 1 week
  - Large Garrison 1 week

BNCOC



- Train the Trainer 2 weeks
- Nutrition 1.5 days
- Sanitation 4.5 days
- Functions of Ingredients 4 hours
- Product Identification 4 hours
- Hands on Training 2 weeks
- Marketing products

ACSTC



- 4 Weeks intense Culinary Training
- Hors d'oeuvres, Appetizers
- Sauces, Soups, Salads
- Course Meals
- Menu and Wine Education
- Buffet Service / Delivery Systems
- End of Course Luncheon

ANCOC

- Overview of Training
- Product Identification
- Focus on Marketing the Food
- Leadership and Management

Food Management

Who are the customers?

Who does the work directly affecting the customers?

Who helps the operating workers do their jobs and solve problems?

Who keeps the organization mission and strategies clear?

USACAT

- Cream of the crop Army Chefs
- Selected at Annual Culinary arts Competition
- Compete internationally and Nationally
- Culinary Olympic Champions
- Promote the U.S. Army Food Program
- Schedule:
  - Nov 1 - 22 Culinary World Cup in

Annual Culinary Competition

- **American Culinary Federation standards / ACF**
- **200 Competitors and 20 teams**
- **Installation of the Year**
  - **Bragg 1st / USAREUR 2d / Ft Lewis 3d**
- **Chef of Year / JR Chef of Year / Field Cooking**
- **PBS / Food Network / Media**
- **Culinary Knowledge Bowl / Skill Development**

GARNISHING TECHNIQUES?

Functional Batch Garnishes

These garnishes are edible food items that actually enhance the presentation of the product while enhancing the dining experience and value of food on the diners plate. They are normally small diced vegetables that always compliment the flavor of the dish which they garnish. They are always cooked and used heated if the food they garnish is served hot. Cold batch garnish is utilized to garnish cold foods.

Individual Garnishes

These garnishes are intended for single serving sized portions, for example, chicken breasts or fish fillets. They compliment the food they garnish in flavor, temperature, and eye appeal. They should enhance the eating quality and value of the food that the customer sits down to eat at the table.

GARNISHING EXAMPLES?

Functional Batch Garnishes

Enchiladas - sliced black olives and green onions

Beef Stroganoff - sautéed mushroom quarters and pearl onions

Chicken A La King - steamed peas, diced celery and carrots

Individual Garnishes

Chicken breast teriyaki - grilled pineapple and green pepper

Grilled steak - sautéed mushroom cap and tomato slice with parsley

Baked herbed flounder with sautéed diced tomatoes, cucumbers, and dill

GARNISHING TECHNIQUES?

Delivery Methods

Delivery Method

This garnishing technique is intended to make the dining experience more acceptable and desirable by implementing practical restaurant props, supplies, uniforms, and equipment. Examples include the following:

- **Colored Ceramic Line Pans to display both hot and cold food**
- **Ceramic serving platters for vegetable, fruit, and cheese platters, as well as hot entrée items when the necessary hot bars are included in the facility design**
- **Carving Stations where large roasts of meat are carved by a food service worker in a crisp, white uniform and a chefs hat**
- **Self Service Bars where customers can help themselves to fresh tacos and nachos, baked potatoes with toppings, pasta with appropriate sauce and accompaniments, and dessert bars with both hot and cold desserts**
- **Ice Sculptures that serve as a vessel to market fresh fruit, vegetables, and your cold seafood such as shrimp cocktail and steamed mussels with vinaigrette dressing**

Culinary Program

What is the Return on Investment in the Army Culinary Arts Program?

Your Investment Return

- **Cooks who are innovative, motivated, educated**
- **Proper cooking techniques**
- **Organization and Timing of cooking a service**
- **Food product utilization, no waste**
- **Menu planning and menu compositio**
- **Work methods, sanitation, personal hygiene**
- **Nutrition Initiatives**

Morale

- **Better food impacts troop morale!**
- **Better Training impacts food quality!**
- **The Culinary Program impacts morale!**

Questions?

STANDARDS IN FOOD AWARENESS AND QUALITY - PROFESSIONALISM - EDUCATION - SKILL DEVELOPMENT - RECOGNITION - TEAMWORK -
US ARMY
CULINARY PROGRAM